

# Lunch Menu



## “The ones on Bread”

Toasts – choose from:

### Avocado Smash

With smoked salmon, salad, onion & capers

### Hand-Peeled Shrimps

With homemade mayo, salad, lemon & herbs

### Chicken Salad

With salad & crispy bacon

### Tuna Mousse

With salad, capers & herbs

### Skagen Toast

With crayfish in dill cream

**Price per toast: 189 DKK**

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## Other Dishes

### Fresh Salad

With Chèvre Chaud (warm goat's cheese)

*169 DKK*

### “Stjernesked” – Danish Fish Platter

Salad with one fried and one poached plaice fillet, smoked salmon, shrimps & homemade cocktail sauce

*215 DKK*

### Classic Danish Omelette

(minimum 2 persons)

*145 DKK per person*

### Potato and Leek Soup

With crispy bacon & artichoke chips

*115 DKK*

### The Fish & the Pig

Fish cake made from salmon & white fish, and warm liver pâté with bacon & mushrooms. Served on rye bread

*185 DKK*

### Quiche Lorraine

Served with a fresh crisp salad

*180 DKK*

### Herring Plate

Red herring from Christiansø, white herring, curry herring & soft-boiled egg with traditional garnishes

*165 DKK*

### K's Diner Burger

“American style” with 200 g beef patty

Served with fries & chili mayo

*198 DKK*

### Chicken Burger

With curry dressing & bacon

Served with fries & chili mayo

*198 DKK*

### Veggie Burger

With homemade falafel

Served with fries & chili mayo

*198 DKK*

### Beef Sandwich

With gravy. Served with fries

*198 DKK*

### “Pariserbøf” – Danish Minced Beef Steak

With traditional garnishes

*198 DKK*

### Tapas Plate

6 carefully selected delicacies & a piece of cheese

*195 DKK*

### Nachos

With melted cheddar & 3 dips

*95 DKK*

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## Desserts

### 5 Selected Cheeses

With sweet & crunchy accompaniments

*155 DKK*

### Crème Brûlée

*95 DKK*

### Homemade Cake of the Day

*55 DKK*

### Seasonal Fruit Trifle

With macaroons & whipped cream

*95 DKK*

### Warm Thick Waffle

With ice cream in two flavours

*95 DKK*

**For information about allergies,  
please ask the waiter**

# DINNER MENU



Today's 3 courses menu DKK 445,- - *Ask the waiter to hear today's specials*

## Starters

### Smoked Salmon

With salad, herbs & homemade dressing

### Crayfish Tails

In dill cream with salad and herbs

### Shrimp Cocktail

With salad, cocktail dressing & tomatoes

### Tuna Mousse

With salad, capers & herbs

### Parma Ham

With salad & herbs

**Price per starter: 175 DKK**

### Potato and Leek Soup

With crispy bacon & Jerusalem artichoke chips  
**Small 95 DKK | Large 115 DKK**

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## Main Courses

### “Stjerneskud” – Danish Fish Platter

Fried and poached plaice fillets with smoked salmon, shrimp & homemade cocktail sauce  
**215 DKK**

### Pasta Carbonara

Our own style  
**225 DKK**

### Oven-baked Salmon

With rustic potatoes, leeks, sun-dried tomatoes & hollandaise sauce  
**225 DKK**

### French Country Salad

With chicken breast, aioli, olives, bacon & crushed potatoes  
**225 DKK**

### “Pariserbøf” – Danish Minced Beef Steak

With traditional garnishes  
**198 DKK**

### Steak Frites

With warm Béarnaise sauce & fries  
**295 DKK**

### K's Diner Burger

“American style” with 200 g beef patty  
Served with fries & chili mayo  
**198 DKK**

### Chicken Burger

With curry dressing & bacon  
Served with fries & chili mayo  
**198 DKK**

### Veggie Burger

With homemade falafel  
Served with fries & chili mayo  
**198 DKK**

### Beef Sandwich

With gravy. Served with fries  
**198 DKK**

### “The Flower Man’s Spoonful of Happiness”

Slow-cooked pork in creamy white wine and paprika sauce, pickled red onions & fried pommes à la crème  
**265 DKK**

### Tapas Plate

6 carefully selected delicacies & a piece of cheese  
**195 DKK**

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## Desserts

### 5 Selected Cheeses

With sweet & crunchy accompaniments  
**155 DKK**

### Crème Brûlée

**95 DKK**

### Homemade Cake of the Day

**55 DKK**

### Seasonal Fruit Trifle

With macaroons & whipped cream  
**95 DKK**

### Warm Thick Waffle

With ice cream in two flavours  
**95 DKK**

**For information about allergies, please  
ask the waiter**